

VENDOR PROFILE

Italian pastry excellence

THE PERLAT COMPANY: TASTE & STYLE

Since 1988 we produce the most delicious and original frozen gourmet pastries appreciated in the best Italian bar for the generous filling and for the scent that they give off during baking.

We satisfy both greedy consumers and those attentive to a quality diet.





Bake them: they are ready in a few minutes.

And now taste them: they are incredibly good and digestible!

BEYOND THE USUAL CROISSANT

Do you smell this delicious freshly baked pastry scent?



These are pastries with original and patented shapes, produced with innovative and high-quality ingredients according to the artisanal method of the pastry night rest. The filling is much richer and well distributed.



Hydrogenated fats and artificial colors? We don't need them!

And the baking? Easy: straight from the freezer to the oven





THE SECRET OF GOODNESS? THE CRAFTSMANSHIP

Our pastries are made with quality ingredients guaranteed by **selected suppliers**.

The dough rests for over than 24 hours, according to the best **Made in Italy** artisan tradition. This is why it is lighter and **more fragrant** and stays good for a long time after cooking.





REDISCOVER THE PLEASURE...

Our partners recognize us as the **Italian puff-pastry excellence.**

We want foodies to enjoy
from all over the world moments
of greedy happiness while
savoring the best pastryies.



THE PRODUCTS THAT WILL MAKE YOUR CUSTOMERS HAPPY ALL DAY



Many different products to cover **all consumption occasions**, from breakfast to appetizer.

Our brand is on trend with consumer demands, with Kosher, Vegan, Vegetarian products and enriched with nourishing and functional ingredients.





HOW WE DISTRIBUTE OUR PRODUCTS

We work with **Food Service Distributors** and **Retailers**from all around the world.

FOODSERVICE & HORECA

Our network of **distributors** delivers our masterpiece to all segments of Food Service: **bars, international hotels** and **pastry shops**.





RFTAIL & GDC

Our products are perfect for the **frozen aisle** and also a perfect fit for **In-Store Bakery**.

IMPORTANT PLAYERS APPRECIATE US FOR ...

- ✓ ARTISAN DELICACY
 Authentic Italian Pastry creating an irresistible
 scent from the oven
- **✓ EXCLUSIVE PRIVATE LABEL**

Not just a label: products **100% customizable** in terms of **shape**, **filling**, **decorations**.

- ✓ BEST CATEGORY PERFORMANCE
 Shelf-life up to 24 months, protective and space-saving pack
- ✓ TOP QUALITY, STABLE OVER TIME
- **✓ DIGESTIBILITY AND LIGHTNESS**
- ✓ ORIGINAL AND DISTINCTIVE SHAPES



A RELIABLE PARTNER

HIGH QUALITY

We take great pride in achieving the highest quality certifications according to international standards BRC with "AA" grade and IFS with "Higher level".







RELIABILITY

We deliver our commitment of being punctual, providing accurate technical documentation. We know how to communicate with buyers, technical offices and Quality managers from all over the world to satisfy every specific request.

A RESPONSIBLE PARTNER

CONTINUOUS INNOVATION

Our **R&D** team **studies trends** and the **market**, to meet the tastes of the public.





RESPONSIBILITY

We work sustainably by using 100% renewable energy.

We protect the safety and well-being of people and contribute to the **growth** of the community by supporting social projects.







A FAMILY PASSION

I founded GM Piccoli in 1988 together with my family.

Since then, we have been working with enthusiasm to continue to be the "Italian pastry Excellence".

We are never satisfied: we want to create increasingly good and innovative products in terms of taste, design and nutritional aspects.

Our Collaborators, Suppliers and Distributors help us in this mission and we want to thank them for their support. Because, if you want to do good things, passion is the most precious raw material!

Mauro Piccoli President and founder





If you want to learn more what we can do for you

REQUEST A TECHNICAL ADVICE



Tel +39 035 428 9644 Via G. D'Alzano, 70 24022 Alzano Lombardo BG - Italy











info@italianpastryexcellence.com www.italianpastryexcellence.com